



EAGLE RANCH™
INVERMERE * B.C.

available after 4:30 pm daily

Soup of the Day

our platform to represent local
growers & ranchers

5 / 8

Tangled Artisan Organic Greens

sunflower seeds, english cucumber, root chips
choice of balsamic vinaigrette or burnt orange & basil vinaigrette

10

Prosciutto Wrapped Spinach Salad

olives, roasted tomato, goat cheese, balsamic vinaigrette

12

Caesar Salad

crisp romaine, italian padano, herb infused crostini
bacon, rustic dressing

11

Calamari

roasted garlic & red pepper dust, spicy tomato sauce, lemon aioli

12

Escargot

buttermilk crêpe, marsala dijon cream sauce, lemon fennel slaw

11

Warm Cheese Plate

camembert, cambozola & goat brie, fig & raisin chutney, apricot rosemary preserve
red onion & cherry jam, housemade crackers, fresh bread

20

Honey Buttermilk Wings

screaming eagle, fennel peppercorn or maple mustard

14

Margarita Flatbread

oven dried tomatoes, mozzarella & parmesan, fresh basil,

14

Executive Chef – Stephen Root



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ENTREES

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Chicken Parmesan

marinated chicken breast, mozzarella & parmesan gratin
over linguini in a rich tomato sauce

24

Walnut, Squash & Apple Pot Pie

warm spinach, pumpkin seed puff pastry crust, quinoa salad

22

Crispy Fish and Chips

panko crusted blue cod, tartar sauce, fennel & apple slaw

17

NY Striploin Steak

pommes frites, grilled balsamic red onion

28

Beef Tenderloin

goat cheese scallop potato, mushroom & leek ragu, smoked cipollini demi glace

38

Grilled Lamb Sirloin

pecan & hazelnut gnocchi, braised shoulder, candied squash puree, foie gras butter

34

Mount Nelson Burger

roasted tomato, frisée, mayo, smoked bacon, gorgonzola

15

Seafood Linguini

shrimp, scallops, calamari, sable fish, citrus basil tomato sauce

24

Vegetable Penne

grilled zucchini, roasted tomato, grilled red onion, spinach, goat cheese

17

Chicken Fettuccini

cremini mushroom, cipollini, marsala cream sauce

21

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